



WHITE LION

INN, ROOMS
& DINING



Boutique Weddings

Unique, Intimate & Special...

Congratulations on your engagement, and we are delighted that you are considering the White Lion as your wedding venue. Planning your wedding day is one of the most exciting things that you will ever do, and the anticipation of your wedding day should always be a pleasure. Our team here at the White Lion pride themselves on their friendly and flexible approach, and we remain entirely at your service in order to assist you in any way throughout this most amazing of times.

The White Lion is a traditional coaching inn; with exposed timber and masonry, an abundance of comfortable corners to hide in, and always a warm and friendly atmosphere. Set on a riverside location in central Hebden Bridge, the inn has always been well known for fine, yet informal and relaxed country 'pub' dining, and its extensive choice of wines and real cask ales. All of which can be enjoyed throughout the year, whether that be in front of a roaring log fire, or in one of our scenic riverside cobbled courtyards.

At the White Lion you will received a more boutique and intimate style of wedding, with a sincere personal touch. In most cases, your Wedding Co-ordinator will be their to assist you throughout the planning, and will also be the host on your special day. Over the years, we have actually made quite a number of friends of the various Brides & Grooms, due to this closer attention to detail.

We would be pleased to look after your wedding celebrations and to make it a magical occasion for you and your guests. Simply call our Reservations Manager by which to book an initial friendly appointment.

We very much hope to see you soon. And congratulations again!



Facilities and Accommodation...

We have a number of rooms and areas that you can choose to host your wedding, ranging in capacity from a simple 16 to over 40 persons. Our main function suite, The Old Library, is sited on the first floor of the main 1657 dated building. Equipped with its own bar; the room can comfortably accommodate up to 44 persons for a seated dinner and up to 70 persons for standing events, leaving space for any entertainment. We also have the cosy Snug room in the main building for a more intimate gathering. And there is also the private Riverside Courtyard, that in summer makes for a wonderful setting as a drinks reception area or evening option to your day.

The White Lion also offers 10 recently refurbished and spacious en-suite hotel rooms within its' walls. The luxurious boutique bedrooms, with Victorian Roll-Top baths, Sleigh beds, and deep luxurious colours; are complemented by our cosy courtyard cottages - with the riverside literally at your front door. All meaning that you and your guests would not have very far to travel after your wedding day, should you choose.

For location, the White Lion could not be better placed for a perfect relationship between ease of transport and stunning surroundings. Centrally located in the pretty town of Hebden Bridge, which itself is nestled in a deep ravined valley of Calderdale; the area offers breathtaking countryside within walking distance from the hotel, whilst also allowing easy access to the bohemian atmosphere and boutique shops of the town. And with the tree-lined waters of Hebden Water running just past us, your photos are sure to exude a superb backdrop to your special day.



Our Promise To You...

There is no right and wrong plan to your day; it should be tailored to your choices and reflect whatever would make your Wedding Reception most enjoyable for you. The structure of whether to hold a Greeting Line, or when to announce the speeches, or how to organise the tables; are all items that can be discussed and agreed according to your imagination of your day.

We do though promise the following items of consistency to yourself, which are all included in the cost of your Wedding Reception:

- . Overnight bed and breakfast for the Bride & Groom in our Executive Boutique Suite with Roll-Top Bath on the evening of your wedding (* *Subject to availability on your chosen date*).
- . A dedicated Wedding Planner who, in most cases, will be there on your big day.
- . Flexible menus and pricing.
- . Yours will be the only wedding at the White Lion on your date.
- . Dedicated and attentive staff.
- . The Old Library room hire charges.
- . Opening of The Old Library room bar.
- . Private use of the Riverside Courtyard.
- . White table linen and pure shine cutlery.
- . Use of our chair covers.
- . Use of our cake stand and knife.
- . Background music to accompany your Wedding Breakfast.
- . Free car parking.
- . VAT at the current rate.
- . The total charge for the above is £500.

You will want to tailor some details of your day individually. As such, we will be able to assist if you require, but the following are best arranged to suit the specific plans of the Bride and Groom:

- . Flowers.
- . Table decorations.
- . Music and entertainment.
- . Private Dining on the evening before your wedding day.
- . Accommodation for your family and guests on the dates on and around your chosen date.



Your Wedding Breakfast...

DINING

We have designed four menus which range in price, so that you can tailor to your requirements and budget. Each menu has a choice of starters, mains, and desserts. We kindly ask that you select one dish per course for all your guests to enjoy, plus a vegetarian option if required. If you would like to take certain course choices from different menus, then please just ask and we will be happy to tailor a menu and price to your requirements.

Children up to the age of 12 will be served a half-portion at half the price.

Please refer to the subsequent information to choose your ideal Wedding Breakfast and additional food options.

DRINKING

To make everything just a little more simple, we have designed a drinks package that covers all the formal expectations of your Wedding Breakfast, to include:

- . A glass of Symphonaie DOCG Prosecco upon arrival.
- . Half a bottle of house wine* to accompany the Wedding Breakfast.
- . A glass of Champagne to toast the speeches.
- . £18.95 Per Person

**We always keep a minimum of 3 house White and Red wines, and a house Rose wine.*



Silver Menu

£32.95 PER PERSON

Roasted Plum Tomato, Red Pepper, & Basil Soup
Mini Loaf & Salted Butter

Chicken Liver & Brandy Parfait
Orchard Apple Chutney, Rocket, Toasted Brioche

Salmon Fishcake
Salad & Sweet Chilli Dressing

Baked Field Mushrooms
Garlic, Parmesan Shavings & Rocket



Bacon & Mushroom Stuffed Chicken Roulard
Wrapped in Parma Ham, Sage Potato Cake, Seasonal Vegetables, Creamy White Wine Sauce

Salmon Fillet
Crushed New Potatoes, Grilled Asparagus,
Sweet Chilli & Caper Dressing

Roasted Pork Fillet
With Thyme Potato Rosti, Glazed Apples,
Calvados Sauce, Seasonal Vegetables

Wild Mushroom Risotto
Truffle Oil, Parmesan Shavings, Rocket Salad



Sultana & Apricot Bread & Butter Pudding
Sauce Anglais

Vanilla, Cherry, & Almond Cheesecake
Double Pouring Creme

Dark Chocolate & Pecan Tart
Salted Caramel Drizzle



Coffee & Homemade Fudge

Gold Menu

£37.95 PER PERSON

Butternut Squash & Ginger Soup
Mini Loaf & Salted Butter

Pink Prawn, Crayfish, & Smoked Salmon Cocktail
Marie Rose Dressing & Baby Gem Lettuce

Parma Ham & Buffalo Mozzarella
Trio of Tomatoes, Rocket, Aged Balsamic Dressing

Caramelised Onion & Yorkshire Blue Cheese Tart
Dressed Rocket



Confit of Duck Leg
Jersey Royal Potatoes, Seasonal Vegetables,
Port & Black Cherry Jus

Grilled Red Mullet
Citrus Cous Cous, Provençal Vegetables,
White Port Sauce

Calderdale Rump of Lamb
Fondant Potato, Seasonal Vegetables,
Rosemary & Thyme Gravy

Mille Feuille of Roasted Mediterranean Vegetables
Slow Roasted Tomatoes, Pesto & Pine Nut Dressing



Vanilla & Raspberry Creme Brulee
Shortbread Fingers

Milk & White Chocolate Brownie
Clotted Cream

Sicilian Lemon Tart
Raspberry Sorbet & Fruit Coulis



Coffee & Homemade Fudge

Platinum Menu

£42.95 PER PERSON

Wild Mushroom, Herb, & Chesnut Soup
With Mini Loaf & Salted Butter

Oriental Duck Rolls
Rocket & Teriyaki Dip

Goats Cheese and Cherry Tomato Tartlet
Caramelised Red Onion Marmalade, Dressed Rocket

Ricotta & Spinach Filo Parcels
Sun Blushed Tomato Coulis, Balsamic Reduction



Local Farm Reared Sirloin of Beef
Yorkshire Pudding & All The Trimmings

Grilled Seabass Fillet
Crushed New Potatoes, Grilled Asparagus & Parma
Ham, Creamy White Wine & Chive Sauce

Twice Cooked Pork Belly Slab
Creamed Mash Potato, Black Pudding, Crackling,
Braised Red Cabbage, Cider Gravy

Baked Stuffed Aubergine
Ratatouille Of Vegetables, Fresh
Tomato & Olive Sauce



Rhubarb & Ginger Crumble
Sauce Anglais

Orchard Apple Tart
Raspberry Sorbet & Fruit Coulis

Milk Chocolate Mousse
Caramelised Pecan Nuts, Clotted Cream



Coffee & Homemade Fudge

Gourmet Menu

£47.95 PER PERSON

Warm Pea & Ham Hock Soup
With Mini Loaf & Salted Butter

Pressed Ham Hock & Black Pudding Terrine
Soft Boiled Duck Egg, Bearnaise Sauce

Seared King Scallops
Chorizo, Black Pudding, Grain Mustard Dressing

Warmed Herb Scone with Goats Cheese, Redcurrant
Jelly, Walnut & Balsamic Dressed Leaves



Fillet Of Beef Wellington
Fois Gras Pate, Herbed Mash Potato, Field Mushrooms,
Chanteney Carrots, Red Wine Gravy

Seared Yorkshire Duck Breast
Fondant Potato, Haricot Vert, Port,
Plum & Redcurrant Sauce

Fillet Of Monkfish
Wrapped in Parma Ham, Pine Nut Potato Rosti, Grilled As-
paragus, White Wine & Parsley Sauce

Portobello Mushroom, Chestnut, & Cranberry Pie
Smoked Tomato Fettuccine, Rocket,
Blue Cheese Dressing



Homemade Sticky Toffee Pudding
White Chocolate Ice Cream

Milk & Dark Chocolate Creme Brulee
Gingerbread & Baileys Chantilly Cream

Blackcherry & Frangipane Tart
Vanilla Pod Double Cream & Berries



Coffee & Homemade Petit Fours

Canape Selection

THREE CANAPES - £4.95 PER PERSON

FIVE CANAPES - £7.95 PER PERSON

*Please choose up to five options
from the following,*

Duck Spring Rolls
Chicken Satay With Coriander Yoghurt Dip
Mini Yorkshire Pudding, Roast Beef & Horseradish
Chicken Liver Pate with Caramelized Red Onion
Smoked Salmon and Cream Cheese Blinis
Brie & Cranberry Brioche
Goats Cheese & Sun Dried Tomato Tartlets
Mushroom Fricassee
Sesame Coated King Prawns
Walnut Shortbread & Ricotta
Pressed Ham Hock & Apple Chutney
Herb Scone with Cheese & Chives

Finger Buffet

£14.95 Per Person

Selection of Homemade Finger Sandwiches
Selection of Homemade Savoury Pastries
Thai Fishcakes with Sweet Chilli Dip
Salmon, Prawn, & Crayfish Platter
Freshly Prepared Seasonal Leaf Salads
Freshly Prepared Pasta Salad
Triple Cooked Chunky Chips
Potato Salad
Coleslaw
Selection of Homemade Pastries & Cakes



Refresher Course

CHOOSE A SORBET TO FOLLOW YOUR STARTER
£2.95 PER PERSON

Pink Champagne
Mango & Lime
Gin & Tonic
Chambord & Raspberry

Dressed Platters

£89.95 EACH

Whole Dressed Honey Roast Ham
Whole Dressed Salmon
Slow Roast Rib Of Beef
Dressed Norfolk Turkey Breast
With a Selection Of Accompaniments

Light Fork Buffet

£12.95 PER PERSON

Spicy Beef Chilli Con Carne, Sour Cream, & Wild Rice
Thai Red Chicken Curry, Basmati Rice, & Poppadoms
Red Pepper, Tomato, Spinach, & Basil Penne Pasta

Late Night Munch

£7.95 PER PERSON

Roast Pork, Stuffing, & Apple Flour Bap
Locally Sourced Flavoured Sausage Flour Bap
Goats Cheese, Sun Dried Tomato, & Basil Ciabatta
With a Serving of Chunky Chips & Preserves

Rooming List...



MAIN BUILDING

1	BOUTIQUE DOUBLE	£115	1X DOUBLE
2	EXECUTIVE BOUTIQUE SUITE WITH ROLL-TOP BATH	£155	1X KING
3	BOUTIQUE SUITE WITH ROLL-TOP BATH	£135	1X KING
4	BOUTIQUE SUITE WITH ROLL-TOP BATH	£135	1X KING
5	BOUTIQUE DOUBLE	£115	1X DOUBLE
6	BOUTIQUE SUITE WITH ROLL-TOP BATH	£135	1X DOUBLE

COURTYARD COTTAGES

7	COURTYARD DOUBLE	£105	1X DOUBLE
8	COURTYARD DOUBLE	£105	1X DOUBLE
9	COURTYARD DOUBLE / TWIN	£105	1X DOUBLE 1X SINGLE
10	COURTYARD DOUBLE / TWIN	£105	1X DOUBLE 1X SINGLE

Photo Gallery...

